

Cold Cascadian Monk

- Gravity **16.4 BLG**
- ABV ---
- IBU **36**
- SRM **10.8**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (14.7%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.4%) | 75 % | 59 |
| Grain | Strzegom Pilzneński | 3 kg (44.1%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (29.4%) | 79 % | 10 |
| Sugar | Candi Sugar, Amber | 0.5 kg (7.4%) | 78.3 % | 148 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Merkur | 20 g | 40 min | 14 % |
| Boil | Cascade | 15 g | 30 min | 6 % |
| Boil | Merkur | 10 g | 10 min | 14 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Dry Hop | Cascade | 60 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Fermentis Safbrew BE-256 | Ale | Dry | 11.5 g | Fermentis |